Food Belts T22/CC 20

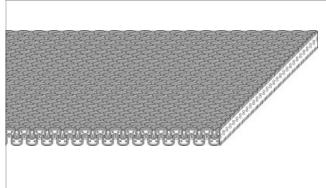


Main industry segmentsBaked snacks, Biscuit and Crackers, Bread, Pastry

Special features

High temperature resistant, Microwave resistant





Product Construction / Design				
Conveying side material	Polyester (PET)			
Conveying side surface	Impregnated fabric			
Conveying side property	Non-adhesive			
Conveying side color	White			
Traction layer (material)	Polyester (PET)			
Number of Fabrics	1			
Pulley side material	Polyester (PET)			
Pulley side surface	Impregnated fabric			
Pulley side property	Non-adhesive			
Pulley side color	White			

Product characteristics				
Antistatically equipped	No			
Adhesive free joining method	Yes			
Flammability	No specific flammability prevention property			
Food suitability, FDA conformance	Yes - Check Document of Compliance (DoC) in our Portal			
Food suitability, USDA recommendations	No use intended			
Food suitability, EU conformance	Yes - Check Document of Compliance (DoC) in our Portal			

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Technical data				
Thickness of belt	2.6	mm	0.10	inch
Mass of belt (belt weight)	1.3	kg/m²	0.266	lb/sqft
Tensile force for 1% elongation (k1% static) per unit of width (Habasit standard SOP3-155)	1.5	N/mm	9	lbf/in
Tensile force for 1% elongation after relaxation (k1% relaxed) per unit of width (Habasit Standard SOP3-155 / EN ISO 21181)	1.2	N/mm	7	lbf/in
Min. operating temperature admissible (continuous)	-30	°C	-22	°F
Max. operating temperature admissible (continuous)	110	°C	230	°F
Coefficient of friction (pulley side / steel driving pulley)	0.25	-		
Coefficient of friction (pulley side / driving pulley with friction cover)	0.35	-		
Coefficient of friction (pulley side / pickled steel slider bed)	0.30	-		
Coefficient of friction (pulley side / phenolic resin slider bed)	0.25	-		
Coefficient of friction (pulley side / stainless steel slider bed)	0.30	-		
Seamless manufacturing width	1600	mm	62.99	inch
On request other seamless manufacturing width	1400	mm	55	inch

Joining related properties

Joining method	
Step joint	Master joining method for standard applications

Link to JDS:

Joining method		Step joint
Knife-edge (nosebar) radius	mm	7
(minimum)	inch	0.276
Pulley diameter (minimum)	mm	30
	inch	1.18
Pulley diameter minimum with	mm	40
counter flection	inch	1.57
Admissible tensile force per unit	N/mm	3.8
of width	lbf/in	22
Admissible tensile force per unit	N/mm	0.75
of width at max. operating	lbf/in	4
temperature		
Slider bed suitable		Yes
Carrying rollers suitable		Yes
Troughed installation suitable		Yes
Powerturns / curved installations		No
Metal detector suitable		Yes

All data are approximate values under standard climatic conditions: 23°C/73°F, 50% relative humidity (DIN 50005/ISO 554). Limited representative testing based on a standard configuration is carried out to estimate minimum pulley diameters. Please contact Habasit for specific guidance regarding non-standard applications, including, but not exclusively, when profiles or cleats are used, or if the belt working temperature is close to the limits listed in this document.

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Chemical resistance

Link to 'Chemical resistance information': https://rims.habasit.com

Mode of use or conveyance

Horizontal

Calculations

For most applications calculation is not required. Should you still need a calculation: please ask Habasit.

Recommendation

Install the slack belt and tension until running perfectly under the full belt load

Store spare belts in a cool and dry place and if possible in their original packaging. Protect spare belts from sunlight/UV-radiation/dust/dirt! Check Link for Storage requirements:

"https://tdm.habasit.com/pds/en-us/Storage%20of%20Habasit%20material.pdf"

Edge sealing by hot air required, This product has not been tested according to ATEX standards (atmospheres with explosion risk - ATEX 95 regulation or EU directive 2014/34/EU) and therefore is subject to user's analysis in the respective environment

Group Sub-Group Item number

Fabric Surface Belts Impregnated Belts H700017948

Disclaimer

Product Application Disclaimer (valid for ALL Habasit products and mentioned on all PDS)

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